



ROSEWOOD MANSION ON TURTLE CREEK UNVEILS MULTIMILLION DOLLAR RESTAURANT & BAR MAKEOVER

*Newly designed restaurant and bar pay tribute to historic architecture
while blending contemporary accents*

DALLAS, Texas (November 6, 2007) / PRNewswire / – The next era at Rosewood Mansion on Turtle Creek begins today with the highly anticipated reopening of the Mansion Restaurant and the Mansion Bar. The legendary Texas icon unveils an unprecedented restaurant and bar renovation that blends The Mansion's historic character with contemporary design elements. The Chef's Room, a 20-seat formal tasting room, soon follows suit when it debuts toward the end of the year. This multimillion dollar makeover, part of a comprehensive \$20 million hotel renovation, is highlighted by Chef John Tesar's newly created menus of contemporary American cuisine prepared with regional ingredients.

"The restaurant and bar are steeped in Dallas history and have served countless royalty, rock stars, presidents, professional athletes, visitors from across the globe and Dallas residents alike," said Duncan Graham, managing director for Rosewood Mansion on Turtle Creek. "Originally built in 1925 by cotton mogul Sheppard King, The Mansion was transformed into a world-class restaurant by Caroline Rose Hunt in 1980 and has garnered numerous awards and accolades through its 27-year history. Today, that same pioneering spirit leads us into the next era, and it is evident in the new design, service and cuisine."

The Mansion Restaurant's new look is highlighted by sleek furnishings, contemporary fixtures and vibrant artwork featuring Texas artists. In the main dining room, new modern lighting elements and honey-colored walls contribute to the warm ambiance. At the restaurant's entrance, two signature grape leaf columns, original to the Sheppard King home, have been enhanced with a white antique finish and gold leaf accents. Dark Macassar ebony wood tables shine brilliantly, creating a reflection of the original wood-carved ceiling that now glistens with a pearlized finish. In the veranda, celadon green fabrics flow as elegant rattan chairs by Laura Kirar adorn smooth wooden tables. The veranda's palladium windows look out to the picturesque patio, which now boasts plush furnishings and custom-made lanterns from San Miguel de Allende hanging from the trees.

Once again open for breakfast, lunch and dinner, the restaurant's contemporary American cuisine features various dishes with local ingredients from nearby purveyors such as Generation Farms in Rice, Texas and Fran's Freyers in Milford, Texas. Lunch options include a salad of daily cuttings from produce purveyor Tom Spicer's garden accented by Maytag

Mansion Restaurant



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Mansion Bar



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Butter poached Maine lobster on Sauternes risotto



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bleu cheese and pan roasted Pacific halibut with lobster miso. For dinner, guests may indulge in roasted Texas guinea fowl that is exclusively raised for The Mansion and accompanied by puy lentil and bacon casserole or an entrée of porcini crusted filet mignon, wild mushroom daube and Yukon gold potato puree. No meal is complete without the decadent selection of desserts, from the Granny Smith apple mille-feuille to a lemon presentation of pound cake, lemon soufflé, lemon curd, crispy meringue and lemon ice cream. Restaurant reservations can be made by calling 214.443.4747 or by visiting www.mansiononturtlecreek.com.

For cocktails, comfort cuisine and a stylish atmosphere, The Mansion Bar delivers. The design pays tribute to the bar's signature clubby ambiance while offering a modern twist with walls lined in cognac colored leather and a blend of traditional and contemporary art. The original inlaid ceiling, composed of 2,400 separate pieces of wood, is accented with gold-leafing and a warm glow from cove lighting. In The Mansion Bar, guests are offered an extensive list of wines and cocktails, including the "Blazing Turtle" with champagne and smoked ancho chiles and a ginger-infused margarita called the "Ginger-rita." Lobster fritters, a trio of mini-hamburgers and a charcuterie plate are among the bar menu items. A jazz pianist/vocalist performs nightly Tuesday through Thursday, and a jazz trio provides entertainment on Friday and Saturday nights.

The elegant and refined Chef's Room, once the original Sheppard King Library, debuts toward the end of the year. The historic plaster ceiling, stained glass windows and wooden mantel carved by Swiss woodcarver Peter Mansbendel have all been restored. The oak-paneled room features elegant steel grey settees, an accent wall of luxurious persimmon-colored brushed velvet and artwork by local artist David Bates. Open for dinner only, this 20-seat room presents Chef John Tesar's finest offerings, including a three-course prix-fixe menu and several tasting menu options, such as a vegetarian tasting menu option.

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